

# chocolate milk

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **51**
- SRM **25**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa III	0.1 kg (2.3%)	70 %	1034
Grain	Fawcett - Pale Chocolate	0.25 kg (5.8%)	71 %	630
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.8%)	68 %	400
Grain	Strzegom Monachijski typ II	1 kg (23.3%)	79 %	22
Grain	Viking Pale Ale malt	2.7 kg (62.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	13.5 %
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	FM